

SOUTHEASTERN FISHERIES ASSOCIATION, INC.

ALABAMA . FLORIDA . GEORGIA . MISSISSIPPI . NORTH CAROLINA . SOUTH CAROLINA



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RESOLUTION SUPPORTING COUNTRY OF ORIGIN LABELING

WHEREAS, Congress has enacted legislation calling for labeling of the Country of Origin on a wide array of food products imported to the United State, and

WHEREAS, such labeling allows consumers to choose either domestic or imported food products for their dietary needs and desires, and

WHEREAS, the domestic harvesting sector will have a fairer way to compete on the United States market if consumers know where the products come from, and

WHEREAS, there have always been inequities in the shrimp sector due to a loophole in regulations allowing a company to add bread to foreign shrimp and then declare the shrimp as a product of the USA, and,

WHEREAS, other loopholes in current regulations have made it impossible for consumers to know if seafood products are from the wild harvest or pond raised, and

WHEREAS, harmful antibiotics have been used to destroy salmonella and other pathogens in growing waters and traces of these antibiotics have been found on shrimp and crab from several Asian countries,

NOW THEREFORE BE IT RESOLVED, that Southeastern Fisheries Association supports the Country of Origin legislation passed by Congress, and

BE IT FURTHER RESOLVED that Southeastern Fisheries Association fully supports the position of the Florida Department of Agriculture and Consumer Services.

Signed and sealed this 21st day of April, 2003

Attest:

Executive Director

Bob Jones



GUARANTEE AND CERTIFICATION

PRODUCT: Raw Frozen	Species
Shipment Date:	
SUPPLIERS NAME	
SUPPLIERS ADDRESS	
DATE:	
This document certifies that:	
 This product was processed in accordance with Administration's mandatory seafood <u>H</u>azard <u>A</u>r 	the requirements of the Food and Drug nalysis and <u>Critical Control Point program.</u>
 Our company's HACCP Plan was developed up Good Manufacturing Practices - CFR, Title 21, 	on current food-safety requirements and the current Part 110.
 Our company operates under a Standard Sanitar Title 21, Part 123.11. 	ry Operating Procedures in accordance with CFR,
	ed under CFR, Title 21, Part 121.10, who was certified in the officially approved Curriculum and Hazard
5. This product is not adulterated under Section 40	02 of the Federal Food, Drug and Cosmetic Act.
ABC SEAFOOD 100 Main Street, Miami_, F	
Verification of <u>Supplier's HACCP Plan on file</u> , our and a copy returned to us and this <u>Certification for</u>	company Specifications have been received signed this shipment: Invoice #
HACCP Coordinator Date	MMENTS